

Alva Bratell

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TECHNICAL SKILLS

Cuisine Styles

Italian • Pastry • French

Kitchen Skills

Sauce-making • Plating • Menu Design • Butchery • Cost Control • Baking

Operations

Inventory Management • Event Planning • HACCP • Supplier Negotiation

Soft Skills

Team Leadership • Quality Control • Time Management • Training

PROFILE

Chef with a track record building high-impact solutions and improving KPIs.

WORK EXPERIENCE

Pastry Chef — Rath LLC (2017 - 2021)

- Catered private events for up to 300 guests with 95%+ client satisfaction.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.

Sous Chef — Schneider - Rowe (2021 - 2021)

- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 22% through optimized dish pricing.

Line Cook — Kunde Group (2020 - 2021)

- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 218 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 6% through optimized dish pricing.
- Maintained food cost under 33% with vendor negotiations and waste controls.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Lind, Lubowitz and West University (2013)

CERTIFICATIONS

- Food Safety Manager
- Certified Sommelier (optional)
- HACCP Level 3